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Ingredients

Cherry stalk Negroni (Sous Vide):

300 g cherry stalks
250 ml gin
250 ml Campari
250 ml vermouth
250 ml water

Glass: Rocks

Method: Pour over ice

Ice: Large ice cube

Preparation

Cherry stalk Negroni (Sous Vide):

Vacuum all the ingredients together and cook for 8 hours at 55°C in the **fusionchef** Sous Vide water bath. Allow to cool and strain through a superbag.

Before serving, store in a sealed bottle for at least 2 hours at -2°C in the fridge or for at least 2 hours at -4°C in the freezer.

Pour 80 ml of cherry stalk Negroni over ice and serve.

Recipe courtesy of Alex Kratena.